

Brookhall Event Center

11930 Central Ave NE., Blaine, MN 55434 763-755-8731

Event Director: Michelle michelle@blainbrookhall.com

Brookhall gives the atmosphere of classic elegance. With three distinctive centers, we offer the ideal Facility for all social gatherings, receptions, team sporting events, luncheons, meeting rooms, conferences and much more. Our professional staff and caterer are highly experienced in coordinating all the details and organization to make your social gathering an event long to be remembered. If lavish buffets or tempting hors d'oeuvres are in order, we will take the worry out of your arrangements.

Let Brookhall be the perfect backdrop for a lifetime of memories

Facility Capacity

Ballroom will seat up to 450 guests and 500 for theater seating

North or South Hall will seat up to 250 guests

Brookhall Rental and Pricing

Rental includes linen table clothes, linen napkins, wait staff, bartender, security and centerpieces

North or South Hall:

Sunday through Thursday \$300 Requires a \$500 Food & Beverage Minimum (Brookhall closes at 10pm)

Friday \$400 Requires a \$2,000 Food & Beverage Minimum (Brookhall Closes at 12pm)

Saturday \$500 Requires a \$2,000 Food & Beverage Minimum (Brookhall Closes at 12pm)

Ballroom:

Sunday through Thursday \$600 Requires a \$1,000 Food & Beverage Minimum (Brookhall closes at 10pm)

Friday \$800 Requires a \$2,000 Food & Beverage Minimum (Brookhall Closes at 12pm)

Saturday \$1,000 Requires a \$5,000 food and beverage minimum in addition to Hall Rental (close at 12pm)

50% off Hall Rental November thru March with purchase of an entree.

There is a \$200 deposit to reserve a date. The remaining hall rental would be due 60 days after the rental agreement has been signed. Confirmed number of attendees must be stated and all food and or beverage will be paid for no later than 10 days before your event. We accept cash, credit and debit cards. Sorry- checks are no longer accepted

Due to regulations set forth by the Minnesota Department of Health and Brookhall Policy, all food prepared by Brookhall Catering Service must be consumed on the premise. Therefore, left over food must stay on site and will be discarded by Brookhall Staff. We do not allow "To Go" Containers.

Basic Timelines For Hall Use

Decorating can be done up to three hours prior to your event. Need more time? \$50 hourly to extend your time

Decorating for a wedding varies on your needs and on the availability of the hall and will be discussed

Event day for a ceremony within the hall- four hours prior to your ceremony is free. Need more time? \$50 hour to extend your time.

Your event and any entertainment is always is done by midnight. Entertainment tear down and packing up your decorations all must be completed by 1am.

Optional Services Offered

Ceremony Service. Includes Set up & Clean Up, Decorative Arch, and use of our Private "Brides Room"	\$500
Decorative Backdrop with finished top (20 feet long)	\$300 without lights or \$350 with lights
Decorative Backdrop with finished top (30ft long)	\$400 without lights or \$450 with lights
Decorative Backdrop <u>with no finished top & no lights</u>	20ft \$200/ 30ft \$300
Decorative Arch	\$50
Tulling and Lights. Includes head table, coffee table, cake table and gift table	\$60
Extra tables with tulling and lights. Price is per table	\$15
Uplighting under the head table	\$50
Uplighting under the coffee table, gift table, cake table and DJ Table	\$80
Icicle Lighting under skirting for the head table	\$75
Icicle Lighting under skirting for the coffee table, gift table and cake table	\$75
Accent Lights for walls *also requires refundable deposit*	Rental Per Light \$50
Cake Cutting Service *cutting & plating your cake then self serve at the cake table	\$50
Cupcake Stand	\$50
Cupcake Service *Putting out your cupcakes prior to your event	\$40
Wedding Card Box	\$20
Specialty Centerpieces *displayed in the office	\$8 per table
Small votives with tea lights	\$2 per table
Mirrored Tiles. 12x12 beveled edge mirrors or 12x12 round mirrors included on all guest tables	\$3 per table
Wood Centerpieces	\$2 each
AV Equipment. Includes Projector, 84x84 Screen and powered AV Cart with small speakers	\$75

Brookhall Premiere Package \$586 (Value \$690) *This is a 15% discount*

- Package includes 20 foot backdrop with lights behind the head table
- Tulle & lights for the head table, coffee table, gift table and cake table
- Uplighting under the head table, coffee table, gift table, cake table and DJ Table
- Icicle lighting (clear) draped behind the skirting for the head table, coffee table, gift table and cake table

Beverages

Cash Bar unless you would like to host beverages of your choice for your guests

Non-Alcoholic Selections

12oz Soda	Glass	\$1.00	Unlimited pop for your event is \$1 per your final guest count
Coffee Station (included with buffets)		\$75.00	
Fruit Punch (1.5 Gallon)		\$30.00	

Alcohol Selections

Domestic Bottled Beer		\$5.00	
Premium Bottled Beer		\$5.50	
Premium Cocktails	Starting at	\$6.25	
Domestic Keg Beer (16 gallons)		\$250	*1-16gal keg serves approx. 128-160z cups of beer
Imported Craft Keg Beer	Starting at	\$300	
House Wine	Glass	\$6.00	Hosted Bottles of Wine is \$25 per bottle
Asti Champagne	Bottle	\$22.00	Non- Alcoholic Catabwa is \$11 per bottle

Champagne Service to All Guests. *\$3 each person per on your final guest count given 10 days prior to your event.

- Brookhall staff will serve one round of Champagne to your guests at your meal service for a celebratory toast
- Includes Asti Champagne for those 21yrs and older and Non-Alcoholic Catabwa for those under 21 years old

All hosted beverages are subject to a 20% service charge (gratuity)

Desserts

<i>Variety of Bars (assorted)</i> <i>Strawberry Swirl Cheesecake, Blonde Brownie, Lemon Bar and Ultimate Brownie</i>	<i>80 pieces</i>	<i>\$99</i>
<i>Assorted Cookies (choose 3 selections in increments of 12)</i> <i>Chocolate Chip, Lemon Cooler, McLM, Heath Crunch, Peanut Butter and Oatmeal Raisin</i>		<i>\$1 each</i>
<i>Caramel Apple Granny</i> <i>A buttery caramel and toffee-studded custard with Granny Smith Apples piled high on a shortbread crust</i>		<i>\$3 per slice</i>
<i>Chocolate Peanut Butter Stack</i> <i>A sweet and salty peanut butter crunch, light and creamy milk chocolate and buttery caramel, all layered twice on our lighter than expected brownie cake then topped with crunchy Honey Roasted Peanuts.</i>		<i>\$3 per slice</i>
<i>Summer Berry Stack</i> <i>Bright berries layered across a citrus flecked cake, tart key lime and creamy white chocolate cheese on a buttery crunch layer with raspberry.</i>		<i>\$3 per slice</i>
<i>Lemonade Cake</i> <i>Layered lemon cake with a cool lemon mousseline and Meyer lemon curd</i>		<i>\$3 per slice</i>
<i>Red Velvet Cake</i> <i>Red velvet cake layers, stacked four high, are spread with a deep chocolate truffle filling, then filled and frosted with a tangy cream cheese icing.</i>		<i>\$3 per slice</i>
<i>Chocolate Lovin' Spoon Cake</i> <i>A giant mouthful of chocolate pudding between two layers of dark moist chocolate cake</i>		<i>\$3 per slice</i>
<i>Carrot Cake * This dark, fruity and moist cake is from an old family recipe</i>		<i>\$3 per slice</i>
<i>New York Cheese Cake</i> <i>Cheesecake so creamy smooth and satisfying. Drizzled with your choice of raspberry, chocolate or vanilla icing or cherry pie filling</i>		<i>\$3 per slice</i>

Some items may require a minimum quantity purchase

All food options are subject to Minnesota State Sales Tax and a 20% Service Charge

Prices are subject to change without notice

Hors D' Oeuvres

Hot Selections

<i>Pulled Roast Beef- served with buns (serves approximately 40)</i>		<i>\$165</i>
<i>Pulled Pork- served with buns (serves approximately 40)</i>		<i>\$160</i>
<i>Pulled Seasoned Chicken- served with buns (serves approximately 40)</i>		<i>\$155</i>
<i>Pulled Seasoned Turkey- served with buns (serves approximately 40)</i>		<i>\$155</i>
<i>Penne Alfredo with Chicken (serves approximately 40)</i>		<i>\$160</i>
<i>Sloppy Joes- served with buns (serves approximately 40)</i>		<i>\$90</i>
<i>Chicken Wings- (Mild, Medium, Hot, Three Alarm, Jerk, Teriyaki, Ranchero or Bourbon)</i>	<i>50pcs</i>	<i>\$70</i>
<i>Chicken Skewers (Mild, Medium, Hot, Three Alarm, Jerk, Teriyaki, Ranchero or Bourbon)</i>	<i>40pcs \$89 or 80pcs</i>	<i>\$170</i>
<i>Chicken Strips- Served with BBQ Sauce or Ranch *additional sauce \$10</i>	<i>50pcs</i>	<i>\$90</i>
<i>Meatballs- in your choice of sauce: BBQ, Swedish, Cajun Swedish, Bourbon or Teriyaki</i>	<i>160pcs</i>	<i>\$70</i>
<i>Cocktail Franks- in BBQ sauce</i>	<i>100pcs</i>	<i>\$75</i>
<i>Garlic Bread Sticks</i>	<i>50pcs</i>	<i>\$50</i>
<i>Deep Fried Mushrooms with a side of Ranch dressing</i>	<i>Approximately 100pcs</i>	<i>\$60</i>
<i>Mini Tacos- served with sour cream and salsa</i>	<i>Approximately 120pcs</i>	<i>\$60</i>
<i>Mini Corn Dogs</i>	<i>120pcs</i>	<i>\$60</i>

Cold Selections (serves approximately 40 people unless noted)

<i>Assorted Meat Platter- shaved ham and turkey. Served with Pull-Apart Rolls</i>		<i>\$150</i>
<i>Sliced Cheese Platter (60 slices) *served with crackers</i>		<i>\$80</i>
<i>Assorted Cubed Cheese Platter *served with crackers</i>		<i>\$100</i>
<i>Turkey Cranberry Pinwheels (30 pieces) *Turkey, Cranberry Aioli, bacon bits, lettuce, tomato & cream cheese</i>		<i>\$40</i>
<i>Turkey Bacon Pinwheels (30 pieces) *Turkey, bacon bits, swiss cheese, tomato, cream cheese & Ranch</i>		<i>\$40</i>
<i>Roast Beef & Horseradish Pinwheels (30 pieces) *Beef, creamy horseradish, caramelized onions & cream cheese</i>		<i>\$40</i>
<i>Italian Beef Pinwheels (30 pieces) *Beef, banana peppers, tomato, cream cheese & Italian dressing</i>		<i>\$40</i>
<i>Cream Cheese Wontons (100 pieces) *Served with a side of sweet chili sauce</i>		<i>\$75</i>
<i>House Salad with Ranch Dressing (serves approximately 40)</i>		<i>\$55</i>
<i>Caesar Salad (serves approximately 40)</i>		<i>\$75</i>
<i>Fresh Vegetable Platter- broccoli, cauliflower, carrot, celery, cherry tomatoes. Served with homemade dip</i>		<i>\$90</i>
<i>Fresh Fruit Platter- served with seasonal fruit</i>		<i>\$110</i>
<i>Pink Fruit Salad- mandarin oranges, pineapple, cherry pie filling, marshmallows, blended with whip cream</i>		<i>\$55</i>
<i>Deviled Eggs</i>	<i>50 half pieces</i>	<i>\$70</i>
<i>Potato Salad</i>		<i>\$65</i>
<i>Cole Slaw</i>		<i>\$65</i>
<i>Pasta Salad</i>		<i>\$55</i>
<i>Relish Platter</i>		<i>\$65</i>

Snacks (serves approximately 40 people unless noted)

<i>Tortilla Chips served with Spinach Dip</i>	<i>\$80</i>
<i>Tortilla Chips served with our homemade Queso Dip</i>	<i>\$80</i>
<i>Tortilla Chips with Salsa</i>	<i>\$40</i>
<i>Potato Chips with homemade garlic & chive dip</i>	<i>\$40</i>
<i>Garden of Eatin' *Serves approximately 30</i>	<i>\$30</i>
<i>Pretzels *Serves approximately 20</i>	<i>\$20</i>

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Lunch Buffets

Lunch Buffets are available from 11am to 2pm.

All entrees are served buffet style with a minimum of twenty five guests.

Includes a coffee station

<i>Chicken Cordon Bleu</i>	<i>\$15.95</i>
<i>Tender Chicken Cordon Bleu with marinara sauce. Served on a bed of pasta accompanied by steamed vegetables</i>	
<i>Includes a crisp salad, homemade Buttermilk Ranch dressing and a garlic bread stick or a French bread roll</i>	
<i>Chicken Parmesan</i>	<i>\$15.95</i>
<i>Served on a bed of pasta, sprinkled with parmesan cheese and marinara. Accompanied by steamed vegetables</i>	
<i>Includes a crisp salad, homemade Buttermilk Ranch dressing and a garlic bread stick or a French bread roll</i>	
<i>Baked Lasagna</i>	<i>\$15.95</i>
<i>Served with a crisp salad, homemade Ranch dressing and a garlic bread stick or a French bread roll</i>	
<i>Beef Sirloin Tips</i>	<i>\$16.95</i>
<i>Tenderloin beef tips combined in a creamy blend of bleu cheese and Alfredo sauce served on a bed of pasta.</i>	
<i>Accompanied with steamed vegetables. Includes a crisp salad, homemade Buttermilk Ranch dressing and a garlic bread stick or a French bread roll</i>	
<i>Lunch Combination- Combine any two of the above selections</i>	<i>\$19.95</i>
<i>Accompanied with steamed vegetables. Includes a crisp salad, homemade Buttermilk Ranch dressing and a garlic bread stick or a French bread roll</i>	
<i>Beef and Chicken Taco Buffet</i>	<i>\$14.95</i>
<i>Seasoned ground beef and shredded seasoned chicken. Complete with corn tortilla shells, flour soft shells, shredded lettuce,</i>	
<i>Cheddar Jack cheese, diced tomatoes, black olives, raw onions, Jalapeno peppers, salsa, sour cream and Guacamole.</i>	
<i>Served with refried beans and Tortilla Chips. Add Spanish Rice for \$1 per plate upgrade.</i>	

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Plated Meal Service

All plated entrees are served directly to each guest.

Plated meal service is available 11am-7pm

<i>Garlic Crusted Chicken Breast</i> <i>4oz garlic crusted chicken breast served over a bed of Fettucine noodles, ranch</i> <i>served with a crisp garden salad with homemade buttermilk and garlic bread stick</i>	<i>\$19.95</i>
<i>Vegetable Stir Fry</i> <i>Stir Fry Vegetables lightly tossed in teriyaki sauce and served on top of a bed of white rice</i> <i>Served with a crisp garden salad with homemade buttermilk and garlic bread stick</i> <i>**Add a chicken breast for \$2</i>	<i>\$17.95</i>
<i>Broccoli Alfredo</i> <i>Fettucine noodles topped with creamy Alfredo sauce and broccoli florets.</i> <i>Served with a crisp garden salad with homemade buttermilk and garlic bread stick</i> <i>**Add a chicken breast for \$2</i>	<i>\$17.95</i>
<i>Pork Chop</i> <i>6oz Pork chop. Served with a baked potato and choice of a steamed vegetable</i> <i>Served with a crisp garden salad with homemade buttermilk and French Bread Roll</i>	<i>\$24.95</i>
<i>St. Louis Style BBQ Ribs</i> <i>Half rack of BBQ Ribs. Served with a baked potato and choice of a steamed vegetable</i> <i>Served with a crisp garden salad with homemade buttermilk and French Bread Roll</i>	<i>\$24.95</i>
<i>Deep Fried Jumbo Shrimp</i> <i>Lightly battered jumbo shrimp served with cocktail and tartar sauce and a lemon wedge</i> <i>Served with a baked potato and choice of a steamed vegetable</i> <i>Served with a crisp garden salad with homemade buttermilk and French Bread Roll</i>	<i>\$24.95</i>
<i>Baked Cod</i> <i>Bake filet served with melted butter and a lemon wedge</i> <i>Served with a baked potato and choice of a steamed vegetable</i> <i>Served with a crisp garden salad with homemade buttermilk and French Bread Roll</i>	<i>\$24.95</i>
<i>New York Strip</i> <i>8oz strip served at a single temperature of your choice</i>	<i>\$25.95</i>
<i>Sirloin Steak</i> <i>12oz sirloin served with a giant Portabella mushroom cap. Served at one temperature of your choice</i>	<i>\$27.95</i>
<i>Filet Mignon</i> <i>Center cut bacon wrapped filet served with mushroom sauce. Served at one temperature of your choice</i>	<i>\$28.95</i>
<i>Prime Rib- Premium large cut served with Au Jus</i>	<i>\$29.95</i>
<i>Steak and Shrimp</i> <i>6oz sirloin with four broiled shrimp in garlic butter</i>	<i>\$29.95</i>

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Brookhall Favorite Buffets

All buffets are designed so your guests may return to the buffet as they like.

All Brookhall Favorite Buffets include choice of a steamed vegetable, choice of potato, vegetable tray, relish tray, crisp salad with our homemade buttermilk ranch dressing, pink fruit salad, French roll or Garlic Bread Stick with butter patts. All buffets include a coffee a station.

Baked Chicken Dinner \$16.95

Choice of Au Gratin, mashed potatoes and gravy, roasted red potatoes or wild rice pilaf. Steamed vegetable choices are California medley, corn, green beans and mixed bean medley

Baked Ham Dinner \$16.95

Choice of Au Gratin, mashed potatoes and gravy, roasted red potatoes or wild rice pilaf. Steamed vegetable choices are California medley, corn, green beans and mixed bean medley

Sliced Roast Turkey Dinner \$16.95

Choice of Au Gratin, mashed potatoes and gravy, roasted red potatoes or wild rice pilaf. Steamed vegetable choices are California medley, corn, green beans and mixed bean medley. Served with sage dressing and cranberry sauce.

Sliced Roast Beef Dinner \$17.95

Tender roast beef served in Au Jus. Choice of Au Gratin, mashed potatoes and gravy, roasted red potatoes or wild rice pilaf. Steamed vegetable choices are California medley, corn, green beans and mixed bean medley

Combination Buffet \$19.95

*Your choice any two of the selections above: Baked Chicken, Baked Ham, Sliced Roast Turkey or Sliced Roast Beef
Choice of Au Gratin, mashed potatoes and gravy, roasted red potatoes or wild rice pilaf. Steamed vegetable choices are California medley, corn, green beans and mixed bean medley*

Brookhall Specialty Buffets

Italian Buffet \$18.95

This buffet includes the following: Lasagna or Spaghetti, Penne Pasta Alfredo with Italian Sausage or Chicken, marinated pasta salad, tossed Caesar Salad, garlic bread sticks. Served with a vegetable tray.

Lasagna or Spaghetti Dinner \$16.95

Served with fresh baked garlic bread sticks, marinated pasta salad, tossed Caesar Salad and vegetable tray

Taco Buffet Choice of One Meat \$12.95 Choice of Two Meats \$14.95

Your choice of seasoned beef or seasoned chicken or both. Served with shredded lettuce, diced onions, diced tomatoes, shredded Monterrey Jack cheese blend, black olives, Jalapeno Peppers, sour cream, guacamole, salsa, hard and shells. Served with refried beans and tortilla chips. Add Spanish Rice for \$1 per plate upgrade.

**Fajita Bar* Choice of One Meat \$16.95 Choice of Two Meats \$18.95 Choice of Three Meats \$20.95

Your choice of Seasoned Beef or Seasoned Chicken or Pork Carnita. All choices are simmered with roasted onion, red peppers and green peppers. Served with shredded lettuce, diced tomatoes, shredded Monterrey Jack cheese blend, Jalapeno Peppers, black olives, sour cream and salsa, Served with tortilla chips. Add Spanish Rice for \$1 per plate upgrade.

Children's Meal Option- up to 10yrs old (served plated to the yspecific oung guests as ordered) (per plate) \$12.00

Chicken tender with french fries. Can be served as a substitute for any lunch buffet, plated dinner or dinner buffet

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